

Abstract

A method to produce a food product that is dried, the method including the steps of preparing said food product for drying, freezing said food product, thawing and predrying with hot conditioned air and/or by dipping the frozen food product into a solution having an osmotic pressure higher than water, drying said food product with hot air, heat treating in a vacuum said food product so that a cellular break-up and puffing up of said food product occurs for obtaining well hydratable food being finally dried and having an instant character and preparing the food product to be packed.